



# Sammie's

*A Little Taste of  
Old Italy in  
Austin, Texas*

## MENU

### ANTIPASTI

- Roasted Peppers & Anchovy** 12
- Housemade Mozzarella Sticks** 15  
*with arrabbiata & basil ranch*
- Warm Burrata** 15  
*in salsa verde with grilled focaccia*
- Sammie's Meatballs** 16  
*with whipped ricotta*

- Calamari** 18  
*with lemon & arrabbiata*
- Shrimp Francese** 25  
*"Marjorie's favorite" in lemon butter*
- Yellowtail Carpaccio** 22  
*with pistachio, mint & bottarga*

### INSALATA

- Caesar Salad alla Tommy** 18
- Sammie's Italian Chopped Salad** 18
- Beets alla Rocco** 16  
*with salsa verde, pistachio, ricotta salata, early winter citrus, fennel, & mint*
- Radicchio Salad** 16  
*with Citronette, Parmigiano-Reggiano, toasted walnuts & forelle pears*

### PASTA

- Spaghetti with Arrabbiata** 21  
*"might be spicy for the NY crowd"*
- Spaghetti with Meatballs** 29  
*Chef Nick's family recipe*
- Spaghetti al Limone** 27  
*with pancetta & pecorino*
- Samalotti** 60  
*with salsicca di mare, brown butter, & lobster*

- Rigatoni Bolognese** 31
- Mafaldine with Funghi & Tartufo** 44
- Ricotta Cavatelli** 32  
*with pesto, toasted pistachios, lemon, & pecorino*
- Paccheri alle Vongole** 38  
*white wine, little neck clams, chili flake & parsley*

- Campanelle Cacio e Pepe** 31  
*with lemon & bottarga*
- Cheese Ravioli with Bolognese** 32
- Lumache alla Vodka** 35  
*with ricotta & sesame garlic breadcrumbs*
- Orecchiette** 35  
*with fennel sausage, roasted peppers & onions, salsa verde, & pecorino*

### GRIGLIA

- 14 oz Smothered Niman Pork Chop** 58p  
*foie gras & maitaki mushroom cream*
- 12 oz Prime New York Strip Steak** 52  
*finished with cacio e pepe sauce*
- Bistecca alla Fiorentina** 95  
*usda prime porterhouse "for two or more"*
- Australian Tiger Prawns** 40  
*with white balsamic vinegar & butter*

### CONTORNI

*11 each*

- Truffled Polenta**
- Crispy Potatoes**  
*with rosemary & parmesan*
- Grilled Broccoli**  
*with extra virgin olive oil, lemon, sea salt*
- Roasted Butternut Squash**  
*with toasted pecan, garlic butter, sage, and parmigiano reggiano*

### Sammie's Classics

- Chicken Piccata** 36  
*served with spaghetti aglio e olio*
- Veal Marsala** 46  
*served with spaghetti aglio e olio*

- Sammie's Lasagna** 36  
*bolognese, fresh mozzarella, arrabbiata*
- Eggplant Parmigiana** 32  
*served with spaghetti aglio e olio*

- Chicken Parmigiana** 42  
*served with spaghetti aglio e olio*
- Veal Parmigiana** 60  
*served with spaghetti aglio e olio*



*Since 1939, 807 W. 6th Street has been home to many Austin institutions including Sammie's Drive-In and Hut's Hamburgers. Today, Sammie's Italian Restaurant begins a new era of great food and warm hospitality that honors the legacy first started by the Joseph family way back when.*